

Cooking School Checklist

By Fae Fisher

- Choosing a Cooking School
 - Decide on the type of culinary arts education you want.
 - Look for schools that offer such a program.
 - Consider the quality of education a school provides.
 - Evaluate several schools, and then compare them with each other.
 - Find out if the schools you're interested in are reputable.
 - Consider cooking school accreditation when choosing which school to attend.
 - Learn all that you can about culinary school costs before you enroll.
 - Get information about the jobs and careers that graduates of each school get hired for.
 - Talk to graduates about their experiences at each school.
 - Visit the school to see classes in action.
 - Compare the curriculum and course descriptions.
 - Compare the student to faculty ratio.
 - Make sure the cuisine focus matches your interests.
 - Check for flexibility in class schedules.
 - Check for externship opportunities.
 - Ask how many graduates find jobs after graduation.
 - Find out if the graduates are working where you'd like to work.
- Your Cooking School
 - Has a high number of teaching kitchens and in-kitchen instruction hours.
 - Provides classes that allow you to individually learn food preparation and cooking skills.
 - Provides classes that finish your professional training in actual restaurant settings.
 - Provides externships at leading restaurants, hotels, and resorts.
 - Offers diverse faculty representing a variety of cultures and culinary experiences.
 - Has faculty members who are Master Chefs or Master Bakers.